
2021-22 ACADEMIC COURSES

CUL 215 : CAKE DECORATING TECHNIQUES

In this course, students learn the advanced techniques of cake decorating. Students will be introduced to new skills such as airbrushing, cake construction and mold making. Students will continue to advance their skills in piping, gumpaste and fondant work. The title of the course was previously Advanced Cake Decorating.

Level I Prereq: Academic Reading and Writing Levels of 6; CUL 104 and CUI 110, minimum grade "C"

Description	Hours
Credits	2
Lecture Hours	15
Clinical Hours	0
Lab Hours	45
Other Hours	0
Total Hours	60

Accurate as of 02/26/2021 Information is subject to change without notice.